Have a
Michigan
Christmas
1976

A Michigan Christmas is . . . .

. . . hot punch served to friends seated around a blazing fire; tobogganning down a snow covered hill; the aroma of home-baked breads filling the air; a walk through the woods in search of a Christmas tree; an elegant table laden with appetizing dishes; the merry spirit in a bustling city crowd.

Michigan Consolidated Gas Company presents to you a creative collection of recipes using Michigan's abundant products. Michigan's network of lakes, rich farmlands and active industries produce much of the country's food supply. We have incorporated these foods into native Michigan recipes and imaginative new ideas for your holiday use.

We hope these recipes will add to your enjoyment of the Christmas season in Michigan and we wish you a peaceful and joyous year to come.

CONSUMER SERVICES
MICHIGAN CONSOLIDATED GAS COMPANY
MEMBER OF THE AMERICAN NATURAL RESOURCES SYSTEM

Appetizers & Beverages

WASSAIL BOWL

20 ½ cup servings

- 2 quarts sweet apple cider
- 1 cup strained orange juice (2 medium oranges)
- ½ cup strained lemon juice (2-3 medium lemons)
- 1 cup sugar
- 2-3" pieces stick cinnamon
- 1 teaspoon allspice
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg

Combine all ingredients; heat on Burner-with-a-Brain set at 215°F., or over low flame, and let mixture come to boil. Remove cinnamon sticks. Serve hot.

HOT TEA PUNCH

30 ½ cup servings

- 8 cups boiling water
- 8 tea bags
- 1 can (18 oz.) unsweetened pineapple juice
- 1 can (12 oz.) apricot nectar
- 1 can (6 oz.) frozen orange juice concentrate
- 1 can (6 oz.) frozen lemonade concentrate
- ¾ cup sugar
- 2¼ cups water

Pour boiling water over tea bags; brew 4 minutes. Combine remaining ingredients, except tea. Heat slowly, stirring constantly, on Burner-with-a-Brain set at 200°F., or over low flame. Stir in hot tea. Serve in a large punch bowl. Garnish with lime or lemon slices. Serve warm.

SAVORY CHEESE CANAPES

6 dozen appetizers

- 1½ cups shredded American process cheese
- ½ cup mayonnaise or salad dressing
- 1 cup ripe olive slices
- ½ cup thinly sliced green onions
- 2 loaves (8 oz. each) party rye or pumpernickel bread

Combine all ingredients except bread. Toast bread slices on one side in broiler. Spread untoasted side with cheese mixture. Broil 4-6" from flame, about 2-3 minutes, or until cheese is lightly browned.

Gas broilers cook food quickly and there is no need to preheat the burner.

BEEF STUFFED MUSHROOM CAPS

About 5 dozen

- 1½ lbs. medium sized mushrooms
- 1 lb. ground beef
- ¼ cup mayonnaise or salad dressing
- 1 tablespoon prepared hot mustard
- ½ teaspoon sugar
- 1 tablespoon instant minced onion
- 1 tablespoon chopped parsley
- 1½ teaspoons salt

Wash mushrooms lightly in cold water, pat dry. Remove stems. Set aside. Combine remaining ingredients. Shape beef mixture into balls and fill mushroom caps. Broil about 2" from flame for 6 to 8 minutes or until meat is browned. Remove from broiler, and serve hot.

NOTE: Mushroom stems may be used in gravies or sauces.

Michigan is the second ranking state in mushroom cultivation and production in the United States.

Salads & Vegetables

MERRY CHERRY SALAD

12 servings

- 1 pkg. (3 oz.) raspberry flavored gelatin
- 1 cup boiling water
- 1 can (21 oz.) cherry pie filling
- 1 pkg. (3 oz.) lemon flavored gelatin
- 1 cup boiling water
- 1 pkg. (3 oz.) softened cream cheese
- ⅓ cup mayonnaise or salad dressing
- 1 cup crushed pineapple, drained
- ½ cup whipping cream, whipped
- 1 cup miniature marshmallows
- 2 tablespoons chopped nuts

Dissolve raspberry gelatin in 1 cup boiling water; stir in pie filling. Pour into a 9" square pan. Chill until almost set. Dissolve lemon gelatin in 1 cup boiling water. Combine cream cheese and salad dressing; beat until smooth. Gradually pour in dissolved lemon gelatin. Stir in pineapple. Fold in whipped cream and marshmallows. Pour on top of cherry layer. Sprinkle with chopped nuts. Chill until firm. Cut into squares.

Michigan ranks first in the production of red tart cherries due to the excellent soil and climate conditions along the Lake Michigan shore.

APPLE CABBAGE SMORGASBOARD SALAD

8 servings

- 1 cup dairy sour cream
- 2 tablespoons lemon juice
- 2 tablespoons cider vinegar
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 teaspoon dry mustard
- ¼ teaspoon pepper
- 1 cup sliced celery
- 2 cups coarsely shredded cabbage
- 1 cup shredded carrots
- 2 large unpeeled apples, diced
- ⅓ cup raisins
- ½ cup chopped salted peanuts

Combine sour cream, lemon juice, vinegar, sugar and seasonings; beat until smooth. Set mixture aside. Combine remaining ingredients and toss with sour cream dressing.

BROCCOLI TOMATO SALAD WREATH

8 servings

- ½ cup water
- 1 teaspoon salt
- 3 pkgs. (10 oz. each) frozen broccoli spears
- 1 can (16 oz.) whole tomatoes
- 1 jar (5 oz.) cocktail onions, drained
- 1 clove garlic, halved
- 1 teaspoon thyme
- 2 bay leaves
- ⅛ teaspoon onion powder
- ¼ teaspoon salt
- ¼ teaspoon pepper

Bring water and salt to a boil over a medium flame. Add broccoli; cover and cook for 3 minutes. Separate broccoli spears with a fork; cover and continue to cook for 3 more minutes. Drop into ice water to stop the cooking process; drain well. Drain tomatoes and reserve liquid. Cut tomatoes into halves or wedges. Arrange broccoli, tomatoes and onions in a wreath on a serving platter; chill well. Combine tomato liquid, garlic, thyme, bay leaves, onion powder, salt and pepper; chill. Serve salad with a dish of dressing in the center of broccoli wreath.

MUSHROOM NEWBURG IN POTATO BASKETS 4-6 servings

1 lb. fresh mushrooms
1 tablespoon flour
¼ cup butter or margarine
1¼ cups coffee cream
¼ cup dry sherry wine
¼ teaspoon salt
⅛ teaspoon nutmeg
3 egg yolks, beaten

Remove mushroom stems. Leave small mushrooms whole or if quite large cut in half. Coat mushroom stems and caps with flour. Melt butter in skillet ~~on~~ Burner-with-a-Brain set at 250°F., or over a medium flame. Add mushrooms and saute about 5 minutes or until golden brown and all moisture has evaporated. Add cream, sherry, salt, and nutmeg; reduce temperature to 225°F., and cook until thoroughly heated, about 2 minutes. Add a little of the hot mixture to the egg yolks; stir into mushroom mixture and continue to cook, stirring constantly until bubbles appear. Cook for 2 minutes more, stirring constantly. Serve in warm patty shells or in Potato Baskets.

Potato Baskets

3 egg whites
3 cans (1½ oz. each) shoestring potatoes

Beat egg whites until foamy. Gently fold in potatoes until well moistened. Press mixture into six well-greased, 6 ounce custard cups, lining sides and bottom. Bake at 375°F., 20-30 minutes until firm and golden brown. Allow to cool. Remove from cups with the tip of a sharp knife. Fill with Mushroom Newburg or other creamed mixtures. Garnish with pimiento strips and parsley sprigs.

If you use a vent to remove cooking odors, make sure you turn it off when it is no longer needed. It will save energy and avoids removing home heat during the winter.

MICHIGAN SPUDS BAKE 8-10 servings

6 medium potatoes
½ cup butter or margarine, softened
2 cups shredded Cheddar cheese
½ cup chopped onions
2 cups dairy sour cream
1 teaspoon salt
¼ teaspoon pepper

Peel and boil potatoes until done but still firm. Drain well and refrigerate overnight. Grate potatoes coarsely and gently mix with remaining ingredients. Bake in a greased shallow 3 quart casserole at 350°F., for 30 minutes. Cool 5 minutes before cutting into squares.

CORNPATCH CUSTARD 6-7 servings

2 pkgs. (10 oz. each) frozen whole kernel corn, thawed
¼ cup butter or margarine
2 tablespoons finely chopped onion
2 tablespoons finely chopped green pepper
1½ cups milk
2 teaspoons sugar
¾ teaspoon salt
½ teaspoon chili powder
1 tablespoon chopped pimiento
2 eggs, well beaten

Melt butter in a large saucepan at 225°F., or over a medium flame. Add onion and green pepper; cook for 2 minutes. Stir in corn, milk, sugar, salt and chili powder. Bring mixture to a boil. Stir in pimiento. Gradually add hot mixture to beaten eggs, stirring after each addition. Pour or ladle mixture into buttered 6-ounce custard cups or souffle dishes to within ¼" of the top. Set in a baking dish containing 1" of hot water. Bake at 325°F., for 35-40 minutes or until a knife inserted in the center comes out clean. Garnish with parsley and pimiento strips.

NOTE: If fresh corn is used for this recipe, use 3 ears or approximately 2 cups.

Entrees

BROILED WHITE FISH OR LAKE TROUT — 4-6 servings

- 1 (4 lb.) whitefish or lake trout
- 1 tablespoon melted butter or margarine
- 1 teaspoon salt
- ⅛ teaspoon pepper
- Dash of paprika

Clean, bone and split fish. Wash and dry thoroughly. Place fish on greased broiler grid, skin side down. Brush with melted butter. Broil about 3" from tip of flame for 15 to 20 minutes or until fish is easily flaked with fork but still moist. Do not turn fish. Remove to hot platter. Season with salt, pepper, and paprika. Serve with wedges of lemon.

Cucumber Sauce — 1¾ cup

- ½ cup mayonnaise
- 1 cup grated cucumber
- 1 tablespoon lemon juice
- 1 teaspoon onion juice
- 1 teaspoon Worcestershire sauce
- ¼ cup sliced stuffed olives, optional

Combine all ingredients and serve with fish.

Fresh water fish, taken from the cool, clear waters of the five Great Lakes, offer a net full of flavors.

ROAST TURKEY WITH CRANBERRY NUT STUFFING — 12 lb. turkey

- 1 10-12 lb. turkey
- 3 quarts toasted bread cubes (about 2—1 lb. loaves)
- 2 teaspoons salt
- 2 teaspoons sage or poultry seasoning
- ¼ teaspoon pepper
- ½ cup butter or margarine
- 2 cups finely chopped onion
- 3 cups finely chopped celery
- 2 cups water
- 2 eggs, beaten
- 2 cups raw cranberries
- ½ cup slivered almonds
- 1½ cups chestnuts*, chopped
- 1 tablespoon salt

Remove crusts from bread. Lay bread slices flat (one layer at a time) in shallow pan. Place in 350°F. oven and toast for 20 minutes or until lightly browned and crisp. Cut bread into ½" cubes. Combine bread cubes with seasonings. Melt butter in skillet and saute onions until soft. In a 3 quart saucepan, simmer celery and water until celery is tender and water is absorbed. Combine bread cubes, onions, celery, eggs, cranberries and chestnuts. Sprinkle cavity of turkey with salt. Fill body and neck cavities loosely with stuffing. Draw neck skin back and skewer. Sew or skewer body cavity shut. Tuck ends of legs under band of skin at tail or tie legs together with string. Rub entire bird with soft shortening. Place bird breast-side up on a rack in an open roasting pan. Roast at 325°F., for 4-5 hours. Place a loose cap of foil or fat-moistened cloth over turkey during last part of cooking to prevent over-browning.

*Roasted chestnuts or water chestnuts may be used.

Gas broilers cook food quickly and there is no need to preheat the burner. Appetizers are ready to serve within minutes after being placed under the clean, blue flame.

PORK LOIN GRANDE — 10-12 servings

1 (4-5 lb.) pork loin roast, boned and rolled
¾ teaspoon salt
¼ teaspoon garlic powder
½ teaspoon chili powder
½ cup apple jelly
½ cup catsup
1 tablespoon cider vinegar
½ teaspoon chili powder
⅓ cup crushed corn chips

Place roast, fat side up, on rack in shallow baking pan. Combine salt, garlic powder and ½ teaspoon chili powder; rub into roast. Roast, uncovered at 325°F., for 2½ to 3 hours or until meat thermometer registers 165°F. Combine apple jelly, catsup, vinegar, and remaining chili powder; bring to a boil on Burner-with-a-Brain set at 250°F., or over a medium flame. Reduce temperature to 200°F., or flame to simmer and cook uncovered for 2 minutes. Brush roast with glaze; sprinkle top with corn chips. Continue roasting for 20 to 30 minutes or until thermometer registers 170°F. Measure pan drippings including corn chips. Add water to make 1 cup. Heat to boiling and serve with roast.

MICHIGAN NAVY BEAN SOUP — 3 quarts

1 lb. navy beans
2 quarts water
1 lb. smoked ham hock
1 cup finely chopped onion
1 cup finely chopped celery
Salt and pepper

Rinse beans, soak overnight in refrigerator in 2 quarts water. For a quick soak, bring beans and water to a boil and boil 2 minutes. Cover and let stand 1 hour. Drain beans and measure liquid. Add enough hot water to make 3 quarts. Place soaked beans, water and ham hock in large kettle. Bring to a boil, on Burner-with-a Brain set at 225°F., or over medium flame. Reduce temperature to 210°F., or flame to low, cover and simmer 2½ hours. Add onion and celery and simmer 1 hour or until beans are tender. Remove ham hock and cut up meat, discard bone. Return meat to soup. Add salt and pepper to taste. Lightly bruise beans with large spoon or ladle, just enough to cloud, leaving some beans whole. If too thick, add 1 cup water. (If too thin, simmer uncovered ½ hour, stirring occasionally).

Make use of your themostatically controlled surface burner, the Burner-with-a-Brain. Use it instead of a double boiler for low temperature cooking. It takes less time to reach the proper temperature, thereby conserving fuel.

TURKEY CURRY PIE — 6 servings

¼ cup light raisins
1 can (4 oz.) mushroom stems and pieces
2 cups herb-seasoned stuffing mix
5 tablespoons butter or margarine melted
1 can (10¾ oz.) cream of celery or chicken soup
½ cup milk
1½ cups cubed cooked turkey
1 cup cooked peas
1 tablespoon instant minced onion
1 teaspoon curry powder

Cover raisins with boiling water; let stand 5 minutes and drain. Drain mushrooms, reserve 3 tablespoons liquid. Combine stuffing mix, butter, and mushroom liquid; set aside ⅓ cup of mixture. Press remaining crumb mixture into a 9" pie pan. Combine soup and milk in a saucepan. Add turkey, peas, mushrooms, onion, curry, and raisins. Heat on Burner-with-a-Brain set at 200°F., or over a low flame. Turn into crumb shell. Sprinkle with the reserved crumbs. Bake at 425°F., for 10 minutes.

Breads

MAPLE SYRUP RYE BREAD

2—9" round loaves

- 2 cups hot water
- ⅓ cup light molasses
- ¼ cup pure maple or maple flavored syrup
- 2 tablespoons shortening
- 1½ teaspoons salt
- 1 pkg. yeast
- ¼ cup warm water
- 1 cup unsifted rye flour
- 5-6 cups unsifted all-purpose flour

Mix first five ingredients until shortening is melted and well blended, cool. Dissolve yeast in warm water. Add to syrup mixture. Add rye flour and 2 cups unsifted all purpose flour; beat 4-5 minutes. Add enough flour to make a dough stiff enough to handle. Use remaining flour to cover pastry cloth or board. Knead until dough is smooth and springs back slightly, about 7 to 10 minutes. Dough will be slightly sticky. Place dough in a greased bowl, turn to grease top. Cover with a damp towel and let rise until double in bulk, about 2 hours. Punch down and knead lightly on a floured surface. Divide dough into 2 equal portions. Form each into a ball and place in a greased 8" or 9" round cake pan. Cover with a damp towel and let rise about 1 hour. Bake at 350°F., for 45 minutes.

SESAME CORN BUBBLE LOAF

1—10" round loaf

- 5-6 cups unsifted all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 cup yellow corn meal
- 2 pkgs. yeast
- 1¾ cups milk
- ½ cup water
- 3 tablespoons butter or margarine
- 1 egg white, slightly beaten
- ¼ cup toasted sesame seeds

Combine 1¾ cups flour, sugar, salt, corn meal and yeast. Over a low flame, heat milk, water and 3 tablespoons butter until warm. Gradually stir liquid into dry ingredients; beat 2 minutes. Add additional flour to make a thick batter; beat 2 more minutes, scraping bowl occasionally. Gradually stir in more flour to make a soft dough. Turn onto a lightly floured board or pastry cloth; knead until smooth and elastic, about 8-10 minutes. Place dough into a greased bowl, turn to grease top. Cover and let rise 20 minutes. Punch dough down. Turn onto a lightly floured surface and cut dough in half. Cut each half into 16 pieces. Shape each piece into a ball by tucking ends under. Arrange balls in a greased 10" tube pan making 2 layers. Brush with egg white and sprinkle with toasted sesame seeds. Cover loosely and refrigerate for 2-4 hours. Remove from refrigerator, uncover and let stand 10-15 minutes. Use a greased toothpick to puncture any bubbles on surface of dough. Bake at 375°F., 55-60 minutes. Remove from pan and cool.

For national use, Michigan raises a fine, eastern soft white winter wheat. The main wheat counties are Huron, Lenawee, Saginaw, Tuscola, Sanilac, Clinton and Gratiot. This wheat is chiefly used for cookies, crackers, flour blends for commercial bakeries and for frozen pastry products.

FRUITED SWIRL BREAD — 2 loaves

1 pkg. yeast
1¼ cups warm water
1 egg
1 pkg. (9 oz.) loaf-size white or spice cake mix
1 teaspoon salt
3½-3¾ cups unsifted all-purpose flour
¼ cup butter or margarine, melted
Apple Filling or Candied Fruit Filling
Melted butter

Dissolve yeast in warm water. Add egg, cake mix and salt; beat until smooth. Gradually add enough flour to make a stiff dough. Knead on lightly floured board until smooth and elastic. Place in a greased bowl, turn once to grease top. Cover and let rise until double in bulk, about 1½ hours. Punch down and divide dough in half. Cover and let rest for 10 minutes. Roll each portion into a 12" x 8" rectangle on a lightly floured board or pastry cloth. Brush surface with 2 tablespoons melted butter. Sprinkle rectangle with half of the Apple Filling or Candied Fruit Filling. Starting with narrow end, roll up like a jelly roll. Place seam side down in a greased 8" x 4" x 2" loaf pan. Brush top with melted butter. Repeat with remaining dough. Cover and let rise until nearly double, about 1 hour. Bake at 375°F., for 30-35 minutes. Remove from pan and cool.

Apple Filling
Combine 2½ cups peeled, chopped apple; ⅓ cup sugar; ⅓ cup chopped nuts and 2 teaspoons cinnamon.

Candied Fruit Filling
Combine 2½ cups mixed candied fruit and ⅓ cup chopped nuts.

Avoid oven peeking. Opening the door causes the temperature to drop and wastes energy. Instead, use the oven window and light for checking your baking progress.

ZUCCHINI NUT BREAD — 2 loaves

3 cups sifted all-purpose flour
¼ teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1½ teaspoons cinnamon
3 eggs, beaten
2 cups sugar
1 cup salad oil
1 tablespoon vanilla
2 cups grated unpared zucchini
1½ cups chopped walnuts
1 teaspoon flour

Sift together flour, baking powder, baking soda, salt and cinnamon. Combine eggs, sugar and oil. Add vanilla. Stir dry ingredients slowly into egg mixture; blend well. Add zucchini. Dredge chopped walnuts with 1 teaspoon flour and stir into batter. Pour into 2 greased 8½" x 4½" x 2½" loaf pans. Bake at 350°F., 70 minutes, or until bread is a dark golden brown. Cool for 10 minutes before removing from pans. Cool and wrap tightly to mellow overnight before slicing.

SUGAR LOAF RHUBARB BREAD — 2 loaves

2½ cups unsifted all-purpose flour
1 teaspoon soda
1½ cups firmly packed brown sugar
⅔ cup salad oil
1 egg, slightly beaten
1 cup buttermilk
1 teaspoon vanilla
1½ cups chopped fresh or frozen loose-pack rhubarb
½ cup chopped nuts
½ cup sugar
1 tablespoon butter or margarine

Combine flour and soda. Combine brown sugar and salad oil and blend well. Add egg, buttermilk and vanilla; mix well. Stir into dry ingredients until just moistened. Fold in rhubarb and nuts. Pour into two greased and floured 8½" x 4½" x 2½" loaf pans. Mix sugar and butter together until crumbly. Sprinkle over top of batter. Bake at 325°F., for 40-45 minutes. Cool at least 10 minutes before removing from pans. Cool thoroughly before slicing.

Breads, cont'd

BERRY PATCH COFFEE CAKE — 15 servings

2 cups sifted cake flour
1 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt
½ cup softened butter or margarine
1 pkg. (8 oz.) softened cream cheese
1 cup sugar
½ teaspoon vanilla
2 eggs, beaten
¼ cup milk
¾ cup red raspberry preserves

Icing

Sift together flour, baking powder, soda and salt. Cream butter and cream cheese; gradually add sugar and continue creaming until fluffy. Add vanilla, eggs, and milk; beat until well blended. Stir flour mixture slowly into cream cheese mixture; blend well. Pour into a greased 13" x 9" x 2" pan. Dot batter with preserves and swirl through batter to give a marbled effect. Bake at 350°F., for 35-40 minutes. Drizzle with confectioners' sugar icing.

Icing: Mix 1 cup confectioners' sugar, 1 teaspoon vanilla and 2½ tablespoons coffee cream until smooth.

Avoid blocking air vents in the oven bottom with foil. It causes a longer operation and wastes gas. If you want to use foil, make it just slightly larger than the pan and place it on the next lowest shelf.

PEACHY PECAN BREAD — 1 loaf

2 cups unsifted all-purpose flour
¾ cup sugar
1 tablespoon baking powder
1 teaspoon salt
⅓ cup butter or margarine
2 eggs
1 tablespoon lemon juice
¼ cup canned peach syrup
1 can (16 oz.) sliced peaches, drained and finely chopped
2 tablespoons peach preserves

Combine flour, sugar, baking powder and salt. Cream butter; add eggs, lemon juice and peach syrup; beat just until smooth. Add dry ingredients and stir just until moistened. Fold in peaches and pecans. Pour into a greased 9" x 5" x 3" loaf pan. Bake at 350°F., for 1 hour. Cool 10 minutes. Remove from pan and while warm, glaze with peach preserves.

BLUEBERRY ORANGE BREAD — 1 loaf

2 cups sifted all-purpose flour
1 cup sugar
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
2 tablespoons butter or margarine, melted
¼ cup hot water
½ cup orange juice
1 tablespoon grated orange rind
1 egg, beaten
1 cup fresh or frozen loose-pack blueberries
2 tablespoons orange juice
1 teaspoon orange rind
2 tablespoons honey

Sift together flour, sugar, baking powder, soda and salt. Combine butter, hot water, orange juice and rind, add egg. Stir dry ingredients slowly into orange juice mixture, stirring only until batter is smooth. Fold in blueberries. Bake in a greased 1½-quart baking dish or a 9" x 5" x 3" loaf pan at 325°F., for 70 minutes. Immediately remove from pan. Combine 2 tablespoons orange juice, 1 teaspoon orange rind and honey; pour over hot loaf to glaze. Cool thoroughly.

DATE FILLED LADDER BREAD

3 loaves

- 2 pkgs. yeast
- ¼ cup lukewarm water
- 7½ cups unsifted all-purpose flour
- ¼ teaspoon cardamom
- 1 teaspoon grated orange rind
- 2 cups milk, scalded
- ⅔ cup shortening
- ⅔ cup sugar
- 2 teaspoons salt
- 2 eggs, beaten
- 1 lb. pitted dates, chopped
- ½ cup firmly packed brown sugar
- ½ cup water
- ½ cup chopped nuts
- ¼ cup maraschino cherries, cut in quarters

Dissolve yeast in lukewarm water. Sift together flour and cardamom; stir in orange rind. Combine milk, shortening, sugar and salt, cool to lukewarm. Add dissolved yeast and eggs; mix well. Gradually add flour mixture, beating well after each addition. Turn dough into a greased mixing bowl, turn to grease top. Cover and let rise until double in bulk. Combine dates, brown sugar, water, nuts and cherries. Cook over a medium flame, stirring constantly, until mixture is thick. Cool thoroughly. Punch dough down and divide into three pieces. Allow dough to rest on a floured board or pastry cloth for 5 minutes before rolling each piece into a 6" x 15" rectangle. Place rectangle on a greased baking sheet and spread ⅓ of the filling in a 2" strip down the center. Using kitchen shears, cut 16, 1" strips toward the center along each side of the rectangle. Lift opposite strips over the filling and criss cross. Cover and let loaves rise until doubled. Bake at 350°F., for 30-35 minutes. Cool and frost with Orange Butter Cream Frosting.

Peeking while baking uses extra gas. Heat loss while the door is opened triggers the thermostat to rebuild the oven temperature.

Orange Butter Cream Frosting

- 2 tablespoons butter or margarine, softened
- 1½ teaspoon grated orange rind
- 1½ cups sifted confectioners' sugar
- 2 tablespoons orange juice

Cream butter; add orange rind. Add confectioners' sugar alternately with orange juice. Beat until smooth.

Never use your oven to heat the room.

DUTCH HUSTLE CAKE

1 coffee cake

- 1½ cups unsifted all-purpose flour
- ¼ cup sugar
- ½ teaspoon salt
- 1 pkg. yeast
- 2 tablespoons butter or margarine, softened
- ½ cup hot water
- 1 egg
- 1½ cups cooked apple slices (about 1 lb.)
- 2 tablespoons brown sugar
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 tablespoons butter or margarine
- ⅓ cup confectioners' sugar
- 1½ teaspoons milk

Combine ½ cup flour, sugar, salt and yeast. Add 2 tablespoons butter. Gradually add hot water and beat 2 minutes. Add egg and ½ cup flour; beat vigorously 2 more minutes. Stir in remaining ½ cup flour. Spread batter evenly in a greased 9" square pan. Arrange apple slices on top. Combine brown sugar, cinnamon and nutmeg; sprinkle over apple slices. Dot with 2 tablespoons butter. Cover and let rise in a warm place until doubled in bulk, about 1 hour. Bake at 400°F., for 25 minutes. Cool 10 minutes; remove from pan. Combine confectioners' sugar and milk; mix well; drizzle over cake.

Desserts

CHARLOTTE OF APRICOTS

10-12 servings

- 2 cups (11 oz. pkg.) dried apricots
- 2 pkgs. (3 oz. each) orange flavored gelatin
- 2 cups hot orange juice
- ½ cup sugar
- 3 egg whites
- 1 pint whipping cream, whipped
- 2 tablespoons grated orange rind
- 2 dozen ladyfingers, split
- Whipped cream, optional

In a saucepan, place apricots in just enough water to cover. Cook until soft; cool. Dissolve gelatin in hot orange juice. Chill over ice water until mixture begins to thicken. Place the apricots, sugar and egg whites in a large bowl and whip at high speed till light and fluffy; add gelatin, continue whipping until blended. Fold in whipped cream and orange rind. Oil an 8" spring form pan. Cover bottom with half of the ladyfingers. Stand the remaining fingers on ends around the sides of the pan. Pour the mixture in and chill until firm, several hours or overnight. Remove mold; garnish with additional whipped cream.

Make sure the burners on your gas range are properly adjusted. They could be using more gas than needed.

PEARS MAXIME

6 servings

- 4 egg yolks
- 1 cup confectioners' sugar
- ¼ cup sherry
- 1 cup whipping cream, whipped
- 6 canned pear halves, well drained

Beat egg yolks, sugar, and sherry until thick and lemon colored. Cook in a large sauce pan, stirring constantly, on Burner-with-a-Brain at 150°F., or over low flame about 5 minutes. Chill until thickened. Fold in whipped cream. Pour into large bowl or into 6 individual dishes. Float drained pear halves, cut side up in sauce. Top center of each pear with Melba Sauce and Caramelized Almonds.

Melba Sauce

- 1 pkg. (10 oz.) frozen raspberries, thawed and drained
- 2 tablespoons currant jelly

Force raspberries through a seive to make puree. Melt jelly on Burner-with-a-Brain set at 175°F., or over very low flame. Stir in raspberry puree and spoon over pears.

Caramelized Almonds

- 2 tablespoons sliced or slivered almonds
- 2 tablespoons sugar

Heat almonds and sugar over medium gas flame, stirring constantly, just until sugar is dissolved and begins to caramelize. Spread almonds on waxed paper. Cool. Place on top of pears.

NOTE: If almonds become hard, reheat slightly over very low flame.

Cover saucepans to preserve nutrients, cook faster and save fuel.

DELLA ROBBIA WHIPPED CREAM CAKE — 2 — 9" layers

2¼ cups sifted cake flour
1 tablespoon baking powder
1 teaspoon salt
1½ cups sugar
3 eggs
1 teaspoon vanilla
1½ cups whipping cream, whipped

Sift together flour, baking powder, salt and ¾ cup of the sugar. In deep bowl beat eggs until thick; gradually add remaining ¾ cup sugar, continuing to beat until light and lemon colored; add vanilla. Fold whipped cream into egg mixture. Gradually fold in sifted dry ingredients; blend gently and thoroughly. Pour batter into 2 greased and floured 9" layer pans. Bake at 350°F., about 25 to 30 minutes. Cool in pans 10 minutes. Remove from pan, cool on wire racks. Frost with Maple Syrup Frosting.

NOTE: Form fruit wreath on top of frosting using marzipan candy.

Maple Syrup Frosting — 2 — 9" layers

1½ cups maple flavored syrup
2 egg whites
Dash of salt
1 teaspoon vanilla

Bring maple syrup to a boil on the Burner-with-a-Brain set at 225°F., over medium gas flame. Boil 3 minutes. Cool. Add egg whites and salt, beat until blended, about one minute. On a low flame or on Burner-with-a-Brain set at 200°F., beat vigorously for about 7 minutes, or until frosting stands in soft peaks. Scrape sides of pan occasionally. Remove from heat and transfer to a large bowl. Add vanilla and beat 1 minute.

To save the chore of scrubbing pots and pans, put them in the sink to soak as soon as you've served dinner. Let water and a little detergent do the work while you enjoy your meal.

MINCEMEAT ICE CREAM PIE — 1—9" pie

1¼ cups graham cracker crumbs (about 12 crackers)
2 tablespoons sugar
⅓ cup butter or margarine

Filling:
1 quart vanilla ice cream, slightly softened
1½ cups mincemeat
Whipped cream, optional
Pecan or walnut halves, optional

Combine graham cracker crumbs and sugar; stir in melted butter. Press firmly on bottom and sides of 9" pie pan. Bake at 375°F., 6-8 minutes, or until edges are brown; cool. Fold mincemeat into ice cream; spoon into crust. Freeze 2-3 hours, or until hardened. Decorate with whipped cream and pecan or walnut halves.

Unused mincemeat will keep for weeks. Or make two pies and wrap and freeze one for future use.

Michigan ranks 7th among the states in ice cream production. It is produced in southeastern and southwestern sections of Michigan.

A gas "fresh air" oven allows you to bake on 2 racks at the same time with excellent results.

If you're going to prepare food that's been frozen, let it defrost before cooking time. You'll save the fuel it would take to defrost the food that otherwise could have been done naturally.

Cookies

RAISIN PFEFFERNUESSE — 9 dozen

- 2 cups unsifted all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- ½ teaspoon pepper
- 2 cups (15 oz. pkg.) raisins
- 1 cup chopped almonds
- ¼ cup citron, cut up
- 3 eggs
- 2 cups firmly packed brown sugar
- Confectioners' sugar

Combine flour, baking powder, soda, salt, cinnamon, cloves and pepper. Grind raisins, almonds and citron in food grinder. Mix into dry ingredients. Beat eggs and sugar until thick and fluffy; stir into raisin-flour mixture and mix well (dough will be stiff). Chill about 1 hour. With floured hands form 1" balls and place 2" apart on well greased cooky sheet. Bake at 350°F. 10 minutes, or until cookies are brown on bottom but still soft on top. Remove to rack. While warm, shake in bag with confectioners' sugar; cool. Store in airtight container at least one week to develop flavor.

Did you know that in 1974 Michigan produced a $9 million grape crop? No wonder our state ranks near the top in production!

RIBBON WAFERS — 5½ dozen

- 2½ cups unsifted all-purpose flour
- ½ teaspoon baking soda
- 1 cup sugar
- ¾ cup butter or margarine, melted
- 2 eggs
- 1 teaspoon vanilla
- 2 cups crisp rice cereal, slightly crushed
- 2 squares (2 oz.) semi-sweet chocolate, melted and cooled

Combine flour and soda. Beat together sugar, melted butter, eggs, and vanilla until light and fluffy. Add to dry ingredients. Stir in cereal. Divide dough in half. Add melted chocolate to one half; mix well. Line bottom of 8" x 4" x 2" loaf pan with wax paper. Press half of the chocolate dough into pan; top with half of plain dough, pressing lightly. Repeat with remaining dough. Cover and chill until firm, about 4 hours. Remove from pan; discard wax paper. Cut loaf crosswise into thirds. Starting at narrow end of each portion, cut crosswise in thin slices, about ¼". Place on ungreased cooky sheet. Bake at 375°F., 10 to 12 minutes. Cool.

MOLASSES GINGER COOKIES — 4½ dozen

- ¾ cup butter or margarine
- 1 cup sugar
- 1 egg
- ¼ cup light molasses
- 2 cups unsifted all-purpose flour
- 1 teaspoon ginger
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 2 tablespoons sugar

Cream butter and sugar; add egg and molasses and blend well. Sift dry ingredients together. Add dry ingredients, a little at a time, to creamed mixture. Chill dough 1 hour. Roll dough into 1" balls; roll in 2 tablespoons sugar and place on ungreased cooky sheet. Bake at 375°F., for 8 to 12 minutes.

FRUITED BAR COOKIE

3½ dozen 1½" x 2" bars

1 cup sugar
3 eggs
1 teaspoon vanilla
¾ cup unsifted all-purpose flour
1 teaspoon baking powder
⅛ teaspoon salt
½ teaspoon allspice
¼ teaspoon cinnamon
¼ teaspoon cloves
2 cups mixed chopped candied fruit
1 cup chopped walnuts and Brazil nuts
2 tablespoons flour
Confectioners' sugar

Beat sugar, eggs and vanilla; stir in dry ingredients. Coat fruits and nuts in 2 tablespoons flour; add to mixture. Spread in 15" x 10" x 1" well-greased pan. Bake at 325°F., for 30 to 35 minutes. Cool; sprinkle with confectioners' sugar. Cut into 1½" x 2" bars.

FROSTED CASHEW COOKIES

4½ dozen

2 cups sifted all-purpose flour
¾ teaspoon baking powder
¾ teaspoon baking soda
¼ teaspoon salt
½ cup butter or margarine
1 cup firmly packed brown sugar
1 egg
½ teaspoon vanilla
⅓ cup dairy sour cream
1¾ cups salted, whole cashews

Sift flour, baking powder, soda, and salt together. Cream butter, gradually add sugar and continue creaming until fluffy. Add egg and vanilla, mix well. Add sifted dry ingredients alternately with sour cream into creamed mixture; fold in nuts and blend thoroughly. Drop by tablespoonfuls on ungreased cooky sheets. Bake at 400°F., about 10 minutes. Cool and frost with Golden Butter Icing. (If desired, top frosted cookies with additional cashews.)

Golden Butter Icing

½ cup butter or margarine
3 tablespoons coffee cream
¼ teaspoon vanilla extract
2 cups sifted confectioners' sugar

In small saucepan, using medium flame, lightly brown butter until golden in color. Remove from flame; add cream, vanilla, and sugar. Beat until smooth and thick enough to spread.

Keep sauces at just the right temperature without scorching by using your Burner-with-a-Brain set at 150°F.

OATMEAL CARAMEL BARS

2 dozen

1 pkg. (18.5 oz.) white cake mix
2 cups quick rolled oats, uncooked
½ cup firmly packed brown sugar
1 cup salad oil
1 egg, slightly beaten
¾ cup caramel ice cream topping or caramel sauce*

Combine cake mix, oats, and brown sugar. Add salad oil and egg, mix well. Press half of the mixture into the bottom of a greased 13" x 9" x 2" pan. Spread ¾ cup caramel sauce or ice cream topping over mixture. Crumble remaining mixture over the top. Bake at 350°F., for 35 to 40 minutes.

* If served with ice cream, cut into 18 bars.

Caramel Sauce

½ cup light corn syrup
2 tablespoons butter
⅓ cup firmly packed brown sugar
⅛ teaspoon salt
¼ cup coffee cream

Mix syrup, butter, sugar and salt together and boil 4 minutes. Cool 5 minutes; beat in cream with a spoon. Set aside.

Cookies, cont'd

APRICOT PASTRY BASKETS

5 dozen

3 cups unsifted all-purpose flour
1 tablespoon sugar
½ teaspoon salt
1 cup butter or margarine
½ cup milk, scalded, cooled
1 pkg. yeast
1 egg, slightly beaten
½ teaspoon vanilla
1½ cups (12 oz.) apricot jam or 2 cups dried apricots cooked in 2 cups of water
1 cup confectioners' sugar

Mix flour, sugar and salt together. Cut in butter or margarine until mixture resembles coarse crumbs, set aside. Dissolve yeast in cooled scalded milk. Add egg and vanilla, combine with flour mixture, mix well. Divide dough into quarters. Roll dough one part at a time on a surface dusted with confectioners' sugar, to a 10" square. Cut each square into 16—2½" squares. Place 1 heaping teaspoonful of apricot jam or puree in the center of each. Pinch two opposite corners together. Place on greased cooky sheet; let stand 10 minutes. Bake at 350°F., for 10-14 minutes. Remove immediately and sprinkle with confectioners' sugar.

Bake large batches of cookies and keep the oven in constant use to conserve gas. Have sheets of unbaked cookies ready to pop into the oven as soon as the previous batch is finished.

APPLE CRESCENTS

4 dozen

Pastry

½ cup white or firmly packed brown sugar
½ cup butter or margarine
2 eggs
2½—2¾ cups unsifted all-purpose flour
2 teaspoons baking powder
1 teaspoon vanilla

Filling

7 small cooking apples (peeled, cored, cut into eighths)
¾ cup sugar
1 teaspoon cinnamon

Cream sugar and butter. Beat in eggs, flour, baking powder and vanilla. Chill dough 3 to 4 hours. Divide dough into quarters. Roll each portion of dough ¼" thick; cut dough into approximately 2½" circles. Combine sugar and cinnamon. In a large bowl toss together apple wedges and cinnamon mixture. Wrap pastry around sugared apple wedge, pinching edges together. Place 1" apart on greased baking sheets. Bake at 350°F., about 15 minutes or until lightly brown.

COCONUT MERINGUE DROPS

5 dozen

3 egg whites
1 cup sugar
1 teaspoon vanilla
1 cup shredded coconut
Whole unblanched almonds (optional)
Red & green maraschino cherries, drained (optional)

Beat egg whites until peaks form when beater is lifted; gradually add sugar while continuing to beat; add vanilla. Gently fold in coconut; drop by rounded teaspoonfuls onto greased cooky sheets. Press almond or cherry into center of each; bake at 300°F., 20-25 minutes. Remove to racks to cool.

Candies

CRYSTALLIZED APPLES — 1½ pound

3 lbs. hard, firm cooking apples (about 6 large or 8-10 medium)
1½ tablespoons lemon juice
4 cups sugar
3 cups water
1 tablespoon light corn syrup
3 2" pieces stick cinnamon
¼ cup sugar

Peel and core apples; cut into ½" wedges. Add lemon juice to 1 quart of water; pour over apples to keep from browning. Combine sugar, 3 cups of water, and corn syrup in 12" skillet. Over low heat stir until sugar is dissolved; add cinnamon. Increase flame and cook to 236°F., or until the mixture will form a soft ball when tested in very cold water. Drain and dry apple slices; drop half of slices into boiling syrup. Cook without stirring, about 15 minutes at 236°F., on candy thermometer. Place cooling racks over baking sheets covered with wax paper. Gently remove apple slices from syrup and place on rack. Proceed with second batch of apple slices, using same syrup mixture. Bake apple slices in 200°F., oven for 2 hours or until apples look slightly shriveled, but not brown. Cool slightly, dip each slice in sugar. Cool completely and store in a loosely covered container.

MARZIPAN MINIATURE FRUIT CANDIES — 1 pound

1 cup (8 oz.) almond paste, crumbled
1 cup confectioners' sugar
1 tablespoon and 1 teaspoon light corn syrup
½ teaspoon vanilla or rum extract
Food coloring

Combine all ingredients in large bowl; knead until well blended. Divide dough evenly into four portions; add desired food coloring one drop at a time. Knead to distribute color evenly. Shape into fruits, using 1 teaspoon of dough for each. When dry, paint.

Pears — roll into balls; then form into a cone shape; bend top slightly. Use stick cinnamon for stem and clove for the blossom end. Paint on blush with red food coloring and water.

Oranges — roll into balls. Roll balls over fine grater to give texture. Insert clove in blossom end.

Strawberries — roll into small balls; form heart shape. Roll in red decorator sugar. Place small piece of green dough on top for stem.

Plums — roll into balls. Make crease down one side with toothpick. Insert whole clove in blossom end. Paint on blush with blue food coloring and water.

Apricots — roll dough into balls. Make crease down one side with toothpick. Insert whole clove in blossom end. Paint on blush with red food coloring and water.

Leaves — break off small piece of dough. Flatten and shape like a leaf. Using a toothpick make creases for veins.

Grapes — break dough into 6 pieces. Roll each into tiny ball. Stick balls together in rows of 3, 2, 1. Insert cinnamon stick in middle ball of row of 3 for stem.

Green Apples — roll dough into balls. Insert piece of cinnamon stick for stem. Paint blush with red food coloring and water.

Candies, cont'd

PEANUT BUTTER BON BONS

100 ½" balls

2 cups peanut butter
½ cup butter or margarine
1 pkg. (1 lb.) confectioners' sugar
3 cups crisp rice cereal
1 pkg. (12 oz.) butterscotch chips (2 cups)
1 pkg. (12 oz.) semi-sweet chocolate chips (2 cups)

In a saucepan, melt peanut butter and butter or margarine on a Burner-with-a-Brain at 200°F., or over low gas flame. Combine confectioners' sugar and cereal; pour peanut butter mixture over cereal mixture. Blend together with hands. Form in ½" balls. Chill till firm. Melt butterscotch chips and chocolate chips in separate saucepans on Burner-with-a-Brain at 150°F., or over low gas flame. Dip half the candies in each coating, swirling tops with back of teaspoon. Place on waxed paper-lined baking sheet. Chill.

NOTE: Keep in cool place.

The Burner-with-a-Brain uses just enough energy to cook meals to perfection. Select the correct flame size and cooking temperature, then the "Brain" takes over. By sensing the utensil temperature, it automatically adjusts the flame to maintain the precise cooking heat needed. So, there's no overcooking or boilovers. A real energy miser!

PULLED RUM BUTTER MINTS

¾ pound

2 cups sugar
⅔ cup hot water
¼ teaspoon cream of tartar
1 teaspoon white vinegar
1 tablespoon cold butter
½ teaspoon mint extract
½ teaspoon rum extract
Confectioners' sugar

Combine sugar, water, cream of tartar and vinegar in heavy saucepan. Heat over a medium gas flame, stirring until sugar is dissolved. Bring to boil; cover and boil 2 minutes. Uncover; increase flame and cook without stirring to 260°F., or until mixture forms a hard ball when tested in cold water. Remove from heat. Let stand 2 minutes. Pour into greased 10" x 15" x 1" pan; do not scrape pan. Dot surface with cold butter, broken into small bits; sprinkle with flavorings. Cool about 3 minutes, then turn edges of syrup into center to form square mass. Move batch to cooler spot on pan and turn over. Fold in edges again. When cool enough to handle, but still warm and pliable, form a rope 2" thick. Using buttered fingers, pull until 2 feet long and fold in half. Twist and repeat. Pull until candy is light and glossy but still warm, 6 to 8 minutes. Working quickly, stretch to ½" diameter rope, then cut into ½" pieces. Place candy pieces side by side on a pan sprinkled with a thin layer of confectioners' sugar. Sprinkle confectioners' sugar on top. Cover. Let stand overnight in a warm place. Brush or rub lightly to remove excess sugar. Store in air-tight container to ripen for several days.

The flexible gas flame, with infinite variations of heat, is instantly available at the turn of a knob.

Best results are obtained when candy is made in single batches.

We're all aware that the need to conserve Natural Gas is continuing, because as a fuel it remains in short supply, and its costs are increasing on a regular basis. But by using Natural Gas to do your home heating, cooking, clothes drying and water heating, you'll actually be conserving money and our nation's basic energy resources by using the fuel that's just right for these needs.

You see, Natural Gas is delivered from the well to your gas meter so efficiently that only about 6% is used up in transmission. This means there is still 94% of the original Gas energy available for use in your home.

Not so with electricity, which is most often generated by a conversion process through the burning of oil, coal or Natural Gas. About 70% of the original resource energy is consumed in the combined generation and transmission process. This leaves approximately 30% of the original resource energy to be delivered to the meter at your home.

In addition, Gas appliances are less expensive to operate. Compare these annual operating costs and resultant savings as calculated in the Michigan Consolidated Detroit Service District as of October 1, 1976.

	Gas	*Electric*	*Savings*
Cooking	$ 18.09	$ 46.16	$ 28.07
Clothes Drying	7.84	38.49	30.65
Water Heating	52.36	201.63	149.27
Home Heating	268.35	1165.90	897.55
	$346.64	$1452.18	$1105.54

As you can see, you're ahead two ways when you use Natural Gas in your home. You use less of America's basic energy resources, and you help yourself and your family budget at the same time.

Best wishes for a happy holiday season and a successful 1977.

CONSUMER SERVICES
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